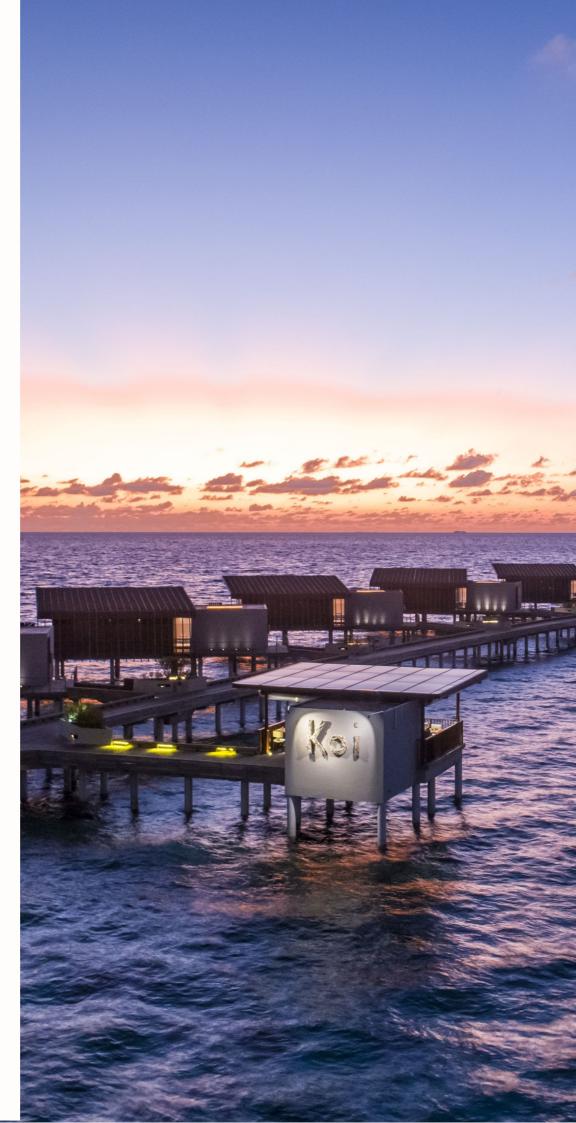


DINNER MENU

Served daily except Tuesday and Saturday 7:00 pm until 10:30 pm



OUR STORY

A unique and intimate overwater restaurant providing you with progressive Japanese Cuisine. Uses only traditional ingredients and cooking methods to create original dishes that highlight culinary sophistication while staying true to its roots.

Our Japanese restaurant takes Japanese dining to a whole new level. Our skilled chefs use various cooking techniques such as fermentation, ageing, flavoured oil and smoke to add a different layered texture to the finished dish.

We believe in "Source Local, Cook Global"—our menu reflects that commitment. We serve fresh seafood from the ocean to your plate, using sustainable tuna and white flesh fish sourced directly from local fishermen.

Local fruits are also widely used in our menu. Watermelons are baked for 24 hours, which gives the fruit a meaty texture. The caramelised juices from the watermelon are reduced further and turned into a glaze that has an earthy, smokey flavour—and is naturally sweet. The same glaze used to glaze the watermelon also serves as a salad component.

Our menu also contains many vegan dishes, including our homemade mayonnaise made from tofu and grape seed oil. Vegan dishes such as papaya tataki and tomato carpaccio are among our most popular menu items.

Our chefs are passionate about experimenting with new ingredients and techniques, constantly coming up with innovative ways to surprise you.



OUR CHEF

Chef Dipesh Rai, born and raised in the beautiful hill station of Darjeeling—located in India's North-East area—pursued his culinary coaching for three years. Dipesh's passion for food and travel is reflected in the kinds of entertainment he prefers, typically involving learning about culinary arts or watching shows about foreign cultures during his school day.

In Darjeeling, cooking has traditionally been an essential skill for everyone—regardless of gender. India is a diverse country with diverse physical features and cultures; as such, this diversity extends into its cuisines. Indian recipes vary greatly from region to region, with each area having its own distinctive cuisine and culinary history.

During his time as an apprentice to various Japanese chefs, Dipesh found that the passion and dedication of these culinary masters became the driving force behind his pursuit of Japanese cuisine. Dipesh fell in love with the Japanese culture of perfectionism and respect for food. He spent a decade developing his own expertise with numerous Japanese master chefs before finally becoming one himself.

Working closely with celebrities and Michelin chefs gave him a new perspective on food, which enabled him to develop simple dishes that let the key ingredients shine through.

To Dipesh, being a chef always means learning, cooking passionately, respecting an ingredient and storytelling. A quote he lives by "A dish you put on the table should not be a dead animal or plant, but it should sing the story of your passion, attitude and every little thing you learnt in your culinary journey."

No dish can be considered perfect, as cooking is an inexact science and there is always room for improvement.

Recipes are only guidelines. The acidity and sweetness of ingredients, as well as other factors that affect the taste, always vary according to seasonality or where the food was grown.

For example, the acidity of lemon juice may vary depending on when it is harvested (temperature and humidity), how long ago it was picked, etc. So always trust your taste buds for the final touch.



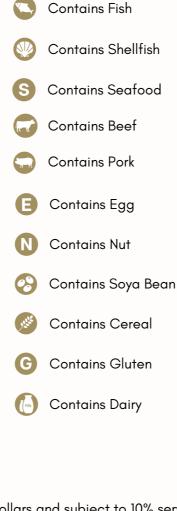
Chef Dipesh Rai Japanese Chef

We commit that our Food & Beverages venues are ISO 22000 certified, and internationally recognised as the highest food safety management system.

Should you have any specific dietary requirements or food preferences we will be more than happy to oblige. Simply speak to a member of the team for assistance creating your bespoke culinary experience.

Our dishes are freshly prepared in kitchens that handle gluten, seafood, nuts, eggs, and other food products. Should you have any specific allergies dietary requirements or concerns, we will be more than happy to assist.

Look out for these symbols to assist with your menu choice:



All prices are in US Dollars and subject to 10% service charge and 16% GST

SASHIMI | 3 pcs

FRESH SALMON 🔄 🜀 🔗 🥙 Scottish Salmon	26
FRESH HAMACHI 😒 🌀 🧭 🥙 Japanese Yellow Tail Kingfish	28
HOKKAIDO SCALLOPS 🔊 🖓 🕝 🤣 🧭 Sweet Scallops Tobiko	30
SASHIMI 6 pcs	
MIXED PLATE 🔇 🕲 🌀 🧐 🖉 Salmon Hamachi Sweet Scallops	38
SALAD	
MIDORI GOMA AE 🜀 🤣 🧭 Asparagus Fresh Seaweed Edamame Atari Goma	26
SASHIMI SALAD 🔊 🔊 G 🔗 🥙 Assorted Fish Mesclun Ao-Nori Onion Dressing Tobiko Fried Nori	34
ΤΑΤΑΚΙ	
PAPAYA ତ୍ରତ୍ତ୍ର Local island Papaya House Ponzu Den-Miso Leeks Hot Oil	26
SALMON Salman / Salsa / Coriandar Oil / Salman Craakar / Ikura	35

Seared Salmon | Salsa | Coriander Oil | Salmon Cracker | Ikura

CARPACCHIO

TOMATO	26
HAMACHI 🔇 🌀 🧐 Hamachi Passion Fruit Ponzu Grape Fruit Fennel Oil	35
TARTAR	
BEETROOT G	28
TRIO FISH 🔇🎯 G S Scallops Fresh Salmon Hamachi Avocado Yuzu Puffed Quinoa Chipotle Ponzu	39
MAKI SUSHI 6 pcs	
ASPARAGUS	25
SALMON CREAM CHEESE Second Second Salmon Cream Cheese Sesame Seed	35
SPICY TUNA ROLL 🛇ြටට Chopped Tuna Green Onion Aji Rocoto Togarashi Black Sesame Seed	38
HAMACHI TRUFFLE YUZU	45
UNAGI GUACAMOLE 😒ြေ 🧐 🖉 🖉 Grilled Fresh Water Eel Guacamole Sansho Teriyaki	45
CLASSIC CALIFORNIA	45

MAKI SUSHI | 4 pcs

YASAI-FUTO **G**&**®** Shitake | Takuwan | Cucumber | Lettuce 28

NIGIRI SUSHI | 2 pcs

ZUKE MAGURO 😒 🎯 🧭 Cured Yellow Fin Tuna Mirin Sake Soya Ginger	20
SWEET SHITAKE GUNKAN G3 Shitake Mushroom Teriyaki Glaze Sansho Peppers	22
SALMON SGG SS Scottish Salmon	24
SUIKA GUNKAN G & 24hrs Watermelon Reduction Maldon Tofu Truffle Mayo Basil Oil	24
ABURI SALMON ESG3© Torched Salmon Yuzu Mayo Green Onion	26
UNAGI 💽 🌀 🤣 Barbecued Fresh Water Eel Sansho Teriyaki	32
SCALLOPS GUNKAN 🔇 🔮 🕝 🤔 🥙 Hokkaido Sweet Scallops Tobiko	32
IKURA GUNKAN 😒 🌀 🤣 🥙 Cure Salmon Eggs	32
WAGYU 🕝 🕞 🌀 🍪 Wagyu Uni Butter Maldon Salt	40
SOUP	
MISO SHIRU 68 Fermented Soya Bean Wakame Green Onion	15
DESSERT	
MACCHA CHEESECAKE 🗉 🙆 G 🤌 Maccha Miso Cream Compote	25
YUZU PANNA COTTA 🕞 G 🧭 Coconut Crumble Berry Jam Orange Marmalade	25

PARK HYATT MALDIVESTM

HADAHAA

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